

The Belle Glade Herald

Volume 11; Number 47

Belle Glade, Palm Beach County, Florida

Friday, June 8, 1951

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City, County To Sponsor Airport Improvements

County Engineer's Office To Be In Charge Of Project Processing

Federal, state, county and municipal representatives laid the ground work for the \$30,000 airport improvement project here at the local chamber of commerce directors meeting in the city hall Tuesday night.

Speaking for the three co-operating agencies were Otto Gordon, county director; Charles Hardin, county commissioner and members of the city commission. Harold A. Wilde, District Engineer, Miami, who has been in charge of processing to this point, was also available for obtaining \$15,000 in federal aid, outlined project steps.

Proposed improvements include one runway 50 by 2400 feet and two taxiways 20 by 1500 feet and the other 50 by 1000 feet. Wilde estimated that it would require roughly 80,000 cubic yards of rock for this work.

Gordon pledged the county for \$5,000 in men, machinery and materials providing that the city and state contribute an equal amount. Gordon pointed out that although the county owns the land, the state has no fund providing for airport improvement, only for maintenance which he said should be a charge of the state.

Recognizing the possibility of insufficient state financial support, Mayor W. F. Crider asked Hardin if the county would share the \$15,000 in matching funds which he should assemble from the state be lacking.

Hardin stated that in that case the county would give up to \$7,500 in materials, men and equipment if the amount is matched by the city.

Following determination of

(Continued on Page 4)

City Provides For Jail Bonds Wed.

City commissioners in special meeting Wednesday afternoon in the city hall, authorized City Attorney Herbert Beck to negotiate with the Glades Apportionment Board concerning the city's liaison improvement bonds carrying a six per cent interest rate. Purpose of the bonds is to provide funds for construction of additional buildings provided that the bonds should not come due earlier than November 10.

Commissioners approved a resolution to the State Road Department requesting that any land adjoining the city or which to the south be offered the city for sale or lease previous to any private interests. The resolution provided that the bonds be deposited in the county treasurer for payment of any款項.

Crider announced that a delegation from the Belle Glade Memorial Hospital had called him in for a hearing before the city commissioners to voice some complaints on the institution management. Crider stated that they had asked for audience at 4 p.m. following a special commission meeting.

News of Glades Boys And Girls In The Service

Shootin' Blanks

By Pauline

This is the time of year when some people are just lucky and others even envy the roach now crawling into the paste pot.

The teachers may not have gotten their pay hikes but they are settling for nice long vacations (some of them at least) and farmers might have missed their prices but the majority of their troubles are over for the season.

Casting no aspersions on the life of a reporter, I can add that now is the time when a push comes to the shove for the break in these parts.

Sometimes we have to make news of echoes and grinding machines of their imaginations. But it's all in a person's choice and not many of the kids like working willingly given places with Truman.

(Continued on page 4)



Pfc. Howard Woodham, son of Mr. and Mrs. C. O. Woodham of South Bay, was home last weekend visiting his family and friends.

(Continued on page 2)

Cattle Projects Activity Slated For Summer Here

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Social Happenings

Mrs. S. M. McAllister and daughter, Frances, drove to Crestview, Florida, Saturday and Kent will be maid of honor for Miss Campbell and Miss Berry a bridesmaids.

Mrs. H. R. Collins and Miss Frances will be married in Miami last Saturday with Mr. and Mrs. Forrest Scerrett.

Mrs. J. R. Faulk has been confined to her home this week due to illness.

The Misses Jenne Kent and Jackie Berry left to attend the wedding of Miss Marguerite Campbell to Mr. Webster Van Hudson to be solemnized at the

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T-L 10% PENTHENYL FOAMING FOOT WASH. With 8% undiluted alcohol base, carries the active ingredients of Dieldrin and the term "Dieldrin" is a registered trademark of the U.S. Army Corps of Engineers.

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week to visit friends and relatives here.

Mr. and Mrs. Thomas O'Sullivan and their children, Ellen, Kay and Pauline, arrived from Friday from their home in Pittsburgh, Pa., to visit their sister and husband, Mr. and Mrs. Charles Henry.

Mr. and Mrs. P. L. Burke drove to Milledgeville, Georgia, where they attended the graduation on Monday night of their son, Lee Burke from Georgia State College. Lee accompanied the family to their home the middle of July.

Bobbie Kent is making a tour of Western States and old Mexico. She will attend the Southern Baptist Convention in California before returning home the middle of July.

Robert Taylor, son of Mr. and Mrs. N. T. Taylor, arrived home from his summer vacation with his parents before entering summer school. Mr. Taylor received a BS degree in Chemistry from Florida Southern College in ceremonies conducted at the College on Friday.

Benny A. Richmond, son of Mr. and Mrs. J. A. Richmond, will receive his BSA degree at University of Florida Gainesville June 10. His BSA degree will be awarded to William Theo Pennington, son of Mr. and Mrs. C. T. Pennington in Oliphant, Pennsylvania.

Mr. J. W. Hunter, who has been in Belle Glade the past month with son, Harry, left Monday to spend the summer with his daughter and son-in-law, Mr. and Mrs. William Parry in Oliphant, Pennsylvania.

Dr. and Mrs. Thomas Bayes visited in Winter Park Monday with their daughter and son-in-law, Mr. and Mrs. Edward Strong. They were accompanied home by their son, John, student of P. L. Johnson, Alabama, who will be at home until June 22, when he is scheduled to report at Pensacola for ROTC training.

Mrs. J. W. Rashley, formerly of Belle Glade who is now living in Immokalee, arrived last

Helen and Joe Friedheim will arrive home today from Boston, where they have been attending the State University. Joe expects to return for the summer session.

Mrs. Mary Foy recently appointed manager of WSWN will attend the Broadcasters Association Convention today and tomorrow to be held at the Mayflower Hotel in Jacksonville.

Mrs. C. C. McCrary (Norma Weeks) arrived Saturday from Florence, South Carolina called by the illness of her mother, Mrs. Josephine Farmer.

Mr. and Mrs. E. J. Bryant and Miss Mary Gandy of All Gables were Sunday guests of Mr. and Mrs. Roy Litchfield. Mr. Bob Lindeman of Salina, Kansas visited his fiancée, Miss Betty Rich, the first of the week.

EVENING OF FELLOWSHIP SPONSORED BY METHODIST MEN'S BREAKFAST CLUB

The Methodist Men's Breakfast Club were hosts at a Fish Fry and Fellowship dinner Tuesday night at the Community Park.

Arrangements were in charge of Sid Smith, Jr., and hushpuppies, fish, and all the trimmings were served.

Over 100 guests were present.

SURPRISE SHOWER GIVEN FOR DIVINE BRIDE-TO-BE

Miss Mary Alma Murphy, whose wedding will be an event of this month, was combed with a surprise party given by the Methodist Men's Class assisted by Mrs. Ruth M. Langworthy, last Thursday evening.

A gift of water was presented to Mrs. Murphy from the class in appreciation of her efforts with the group.

Present included: Pat Ingram, Frank L. Anderson, William Lautz, Tom Forsyth, Roy Schaeffer, Thomas Bregg, R. S. Chris Figueras, Fred Freedman, John McKenzie, Bob Lanier, Jack Edward Thompson, Ralph Little, John Paul Jones, Ralph D. Stevens, Mrs. S. K. Smith, Sr., Miss Mary Alma Murphy, Miss Ann Kirchner, Miss Margaret West, Miss Fayle Ledbetter, Mrs. Marvin Nelson, Mrs. Anna Koenig, Mrs. Ruth Langworthy, Miss Sarah Diggs, Miss Kathleen Rogers, Miss Jeanne Martin, Miss Betty Rich, and Mrs. J. A. Murphy and daughter of West Beach.

BIRTH ANNOUNCEMENTS

Mr. and Mrs. J. Marvin Unwin announced that Deborah Gene Unwin, who was born December 19, 1949, has joined the family to live with them. The little girl entered the Unwin home as a member of the family May 30, 1951.

SCOUT TROOP 26 WILL CAMP AT LAKE OSBORNE

Scout Troop 26, Belle Glade will head for a week of fun and enjoyment at Camp Lake Osborne this coming Sunday. The boys will be under the supervision of Merton Rashey.

Included in the schedule will be Woodcraft, Craftsmanship, Aquatics, Physical Fitness and chances to work on Merit Badges.

Plans are to go to Charles Bamford, Ronnie Bradock, Lee Bradcock, Rosco Bradock, Billy Cowart, Paul Davidson, Billy Adams, Billie Jones, Leo James, Franklin Jones, Ronald Jones, Dennis McDonald, Kenneth McDonald, David Morris, Charles Royaland, Keith Whitlock.

Dr. and Mrs. E. V. Allison and daughters, Gail and Karen, left yesterday for Bryan, Ohio where they will visit Dr. Allison's sister, Miss Mabel Allison.

Entrous, then planned to visit friends in Clarksville, Tennessee and Dr. and Mrs. John and husband, Mr. and Mrs. John C. Wolfe in Lafayette, Indiana.

Mrs. Ivan Von Horn and Mrs. Luther Jones attended the Sixth District Federation of Garden Clubs meeting for Club Presidents, held Monday at the Seminole Inn in Lake Worth.

Belle Glade Herald

Miss Betty Bearden and Mrs. Ruth Langworth will speak this weekend in Havana and plan to make tours of interesting places.

MARY ALMA MURPHY ANNOUNCES ATTENDENTS

The marriage of Miss Mary Alma Murphy will take place at the Methodist Church, 5 p.m. June 17, with Reverend Leon F. Vanderwater officiating.

Mrs. Dorothy Colgate of Miami will be her sister's only attendant.

Ralph Johnson of Pahokee

Invitations are not being sent but all friends of the couple are invited to attend the wedding and the reception following at the Murphy home, 654 So. E. First Street.

KATHRYN COOK WILL WED HUBERT SWAIN IN CHURCH CEREMONIES HERE TONITE

The marriage of Miss Kathryn Cook, daughter of Mr. and Mrs. O. C. Cook, Belle Glade, to Hubert C. Swain, son of Mr. and Mrs. R. H. Swain, Lake Harbor, will be held at 6 p.m. tonight in the First Baptist Church, Belle Glade, with Rev. Wade Griffin officiating.

Formal invitations are not being sent but friends of the couple are invited to attend the wedding and the reception following at the church.

MRS. WILLIAM THIEBAUD WEDS WITH SHOWER

Mrs. William Thiebaud was complimented with a shower Wednesday night given by Mrs. Marvin Unwin assisted by Mrs. Guy Wood and Mrs. Sidney Smith Jr., at the Unwin home.

Contest games were played. Mrs. Alta Alsup of Lake Worth, District Deputy Sheriff, Belle Rebekah Lodge at the Unwin home, won the contest at Benevolent Hall.

A covered dish dinner was served before the lodge session. Seven visitors from Gold Link Lodge, Lake Worth, and Past District Deputy President Mrs. Mae Kennedy of Garfield Lodge, West Palm Beach were present.

Following the meeting a shower gift was given for Miss Francis Collins in honor of her approaching marriage.

She received many lovely gifts.

MISS RAINBOW DANCE SCHEDULED TUES. NITE

Crowning of "Miss Rainbow" for 1951 will be the highlight of a dance to be sponsored by the Rainbows girls next Tuesday night at the High School Auditorium.

Dress will be semi-formal and no corsages will be worn, according to Miss Jackie Royals, Chaplain. Admission will be 50 cents per person. The public is invited.

SURPRISE SHOWER GIVEN FOR DIVINE BRIDE-TO-BE

Miss Mary Alma Murphy, whose wedding will be an event of this month, was combed with a surprise party given by the Methodist Men's Class assisted by Mrs. Ruth M. Langworthy, last Thursday evening.

A gift of water was presented to Mrs. Murphy from the class in appreciation of her efforts with the group.

Present included: Pat Ingram, Frank L. Anderson, William Lautz, Tom Forsyth, Roy Schaeffer, Thomas Bregg, R. S. Chris Figueras, Fred Freedman, John McKenzie, Bob Lanier, Jack Edward Thompson, Ralph Little, John Paul Jones, Ralph D. Stevens, Mrs. S. K. Smith, Sr., Miss Mary Alma Murphy, Miss Ann Kirchner, Miss Margaret West, Miss Fayle Ledbetter, Mrs. Marvin Nelson, Mrs. Anna Koenig, Mrs. Ruth Langworthy, Miss Sarah Diggs, Miss Kathleen Rogers, Miss Jeanne Martin, Miss Betty Rich, and Mrs. J. A. Murphy and daughter of West Beach.

BIRTH ANNOUNCEMENTS

Mr. and Mrs. J. Marvin Unwin announced that Deborah Gene Unwin, who was born December 19, 1949, has joined the family to live with them. The little girl entered the Unwin home as a member of the family May 30, 1951.

SCOUT TROOP 26 WILL CAMP AT LAKE OSBORNE

Scout Troop 26, Belle Glade will head for a week of fun and enjoyment at Camp Lake Osborne this coming Sunday. The boys will be under the supervision of Merton Rashey.

Included in the schedule will be Woodcraft, Craftsmanship, Aquatics, Physical Fitness and chances to work on Merit Badges.

Plans are to go to Charles Bamford, Ronnie Bradock, Rosco Bradock, Billy Cowart, Paul Davidson, Billy Adams, Billie Jones, Leo James, Franklin Jones, Ronald Jones, Dennis McDonald, Kenneth McDonald, David Morris, Charles Royaland, Keith Whitlock.

Dr. and Mrs. E. V. Allison and daughters, Gail and Karen, left yesterday for Bryan, Ohio where they will visit Dr. Allison's sister, Miss Mabel Allison.

Entrous, then planned to visit friends in Clarksville, Tennessee and Dr. and Mrs. John and husband, Mr. and Mrs. John C. Wolfe in Lafayette, Indiana.

Mrs. Ivan Von Horn and Mrs. Luther Jones attended the Sixth District Federation of Garden Clubs meeting for Club Presidents, held Monday at the Seminole Inn in Lake Worth.

Feast For Father



By BETTY BARCLAY

Dad becomes "King for a Day" this year when the nation celebrates Father's Day on June 17th. There are many ways to tell

you love him but remember the old adage, "The quickest way to melt a man's heart is through his stomach," and fix him a feast he'll long remember.

Make it a family project so that everyone can enter into the fun. The children, particularly, will enjoy decorating the cake — rich chocolate layers made with superfine cake flour for downy tenderness, swirled with cream cheese frosting.

Start with a simple cake mix, add a few drops of vanilla extract and a dash of almond extract. Alternately, beat with a mixer or spoon at a time, beating after each addition until smooth. Add chocolate chips and nuts, if desired. Beat until fluffy. Pour into a well-greased 9-inch round pan. Bake at 350° for 25 minutes or until done. When cool, cut top and sides of cake with a sharp knife. Fill with fluffy frosting.

For the frosting, sift flour once, measure, and add baking powder, salt, and sugar. Cream butter and sugar until smooth. Add chocolate chips and nuts, if desired. Beat until fluffy. Pour into a well-greased 9-inch round pan. Bake at 350° for 25 minutes or until done. When cool, cut top and sides of cake with a sharp knife. Fill with fluffy frosting.

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high speed of electric beater) 1 minute. Remove from heat and stir in stiffly beaten egg whites. Turn into a 9x12 inch square pan. Sprinkle with powdered sugar and crumble to taste. Let stand 1 hour.

Turn into two round 9x9 inch cake pans. Place in oven at 350° for 25 minutes or until done. When cool, turn out onto a platter.

WANT ADS

"OPPORTUNITY KNOCKS HERE"

The Belle Glade Herald reserves the right of refusing or rejecting any advertisement, or of canceling or suspending the publication or classification, of any advertisement from that ordered to conform to the rules and regulations of the newspaper.

The Herald will not be responsible for more than one insertion in the event of any error in an advertisement on the part of the publisher, the printer or the advertiser, and the publisher shall be otherwise relieved from responsibility.

ALL CLASSIFIED ADS ARE CASH IN ADVANCE

ALCOHOLICS ANONYMOUS
Meeting every Monday 8-
30 p.m. Girls Scout Hut. For
information phone 2995.

12-24-14

BOOKKEEPER WANTED —
male — capable of keeping
full set of books. Available
for work at once—apply Mr. Larri-
more at 18 E. S. Main St.,
Belle Glade.

FOR SALE—“Life-Timer” alu-
minum gates. No. 10 ft. wide
and 8 ft. high. No replacing.
Available immediately at
Glades Appliance Corporation,
phone 2041.

5-19-14

FOR YOUR Summer Vacation
on the Ocean call 2-3513 P.D.
Lauderdale—Casa Playa Apartments — Reasonable rates
5-25-14

WE HAVE a large selection of
new and used House Trailers
at the lowest prices. Come
and see us. For over 10 years
we have free delivery. Har-
per Trailer Sales, 4855 N.W.
17th Avenue, Miami, Phone
896887.

5-25-14

WOMEN SHOPPERS, VACA-
TIONERS and TEENAGERS!
Enjoy privileges of West Palm
Beach. Y. come Oliver's Oceanside
Shoebox summer houses. In-
clude swimming, dramatics,
hand-crafts, party-planning; pi-
ano, violin, mandolin and guitar
lessons available by Winifred
Young, conductor.

Miss Troutell, violin soloist
for small additional fee; special
summer rates of \$6 per week.
6-1-31

FOR RENT—Unfurnished four-
bedroom home—private baths
—large living room and kitchen—
in South Beach. Phone 2700.
6-24-41

FOR RENT—Furnished apart-
ments—gas stove, electric re-
frigerator, water, bath, two large
rooms with bath and clothes presses. Phone 2056.

6-1-41

WANTED—White girl to stay
with 7 year old boy—three
days per week. Call 3066 N.W.
Ave., C. phone 2367.

5-23-14

CALL 2768 for bulldozer work
by hour or contract. We spe-
cialize in lot clearing—leveling—
N. N. Starling

5-18-41

PRECAST CONCRETE SEPTIC
TANKS and grease traps. We
specialize in clay tile drain
field and can repair your
old system if it is possible. We
also have water, feed and molasses
troughs for cattlemen. Phone
2288, Concrete Products
Industries, South Bay, for in-
formation.

2-23-41

EFFECTIVE IMMEDIATELY
we are happy to offer you
a reduction in the price of
DEEP ROCK WATER to 65
cents per bottle. For the best
water available phone 2056 for
free, prompt delivery.

2-2-41

RUBBER HOSE—more than six
car loads in Miami stock;
every kind of weight, every
purpose. Five, auction, irrigation,
spray, welding, air. Fine
top quality brands of garden
hose. Our prices are amazing.
Inspection invited. 3946 N. Mi-
ami Avenue. Phone 848-8444.

8-15-41

FOR SALE—Now and used
Willie Jeep. Walter A. Bell,
Garage Phone 2540

1-31-41

FOR RENT—Large office con-
tract. Mr. Scargough, W. Scar-
borough. Contact George W. Scar-
borough.

8-4-41

For Health's Sake use DEEP
ROCK WATER. Phone 2906
for free delivery.

2-2-41

FERTILIZED PASTURE—
for 250 head of cattle at South
Bey, Fla. on 6 or 12 mos. basis.
St. Augustine, Pampas, Carib,
and Para grasses. Charge in-
cluding shipping and fertilizer
and vision. Contact Horace M. Sher-
wood, or write P. O. Box 851,
Coral Gables, Fla.

4-20-41

ROUGH LUMBER FOR SALE

Bridge Timbers, Coral
Materials, Etc.
Phone 2404

J. W. MOSLEY

Belle Glade

SPECIAL PRICES

NEW and USED

Meat cases, Walk-In Coolers,

Fish and Poultry Cases, Food

food cabinets, Computing

Scale, Meat blocks, Slices,

Choppers and other Refrig-

erators.

REFRIGERATION EXCHANGE

K. L. JONES

4028 Georgia Ave. Tel. 5554

West Palm Beach, Fla.

CONSULT

STOREY

for

IRRIGATION & DRAINAGE

PUMPS

Storey Engineering Corp.

815 N.W. 72nd St., Miami Fla.

Tel. 78 - 6505

6-8-41

CARD OF THANKS

The remembrances, floral ob-
quests and acts of kindness dur-
ing my recent illness and con-
finement at Good Samaritan

Hospital were greatly ap-
preciated.

I wish to express my thanks to
my good friends for their thoughtfulness.

Mrs. John F. Newton

6-8-41

HOSPITAL "MEGS"

(Continued from Page 1)
that they had designed, they
will express the desire to "fix
things out away."

They professed knowledge of
the city commission's lack of
jurisdiction over the hospital
but said they had to be heard
in officers Thursday night.

Emmett Roberts, governor
of following officers—Herman
Close, president; Doug Wootten,
first vice president; Bob Muller,
second vice president; Vernie
Boots, third vice president; E. C.
Beck, treasurer; R. T. Bell, tall
twister; Bob Murry, Lion
and Abe Bressler and Cliff
Livingston, two year dir-

ectors. Presented H. V. Dran
with a special award of a brief
case for his work as cabinet
secretary treasurer this year.
Evert Wurtz, deputy district
attorney, Abe Worth, attorney
for the five year perfect
attendance committee.

Roberts also received an award
from national head quarters
designating him as a hunc-
tor. The honor signifies that Roberts
has satisfactorily fulfilled all
the duties of his office.

Recognizing the outstanding
work of cattle committee mem-
ber, William Verner, Books
Sam Knight, W. L. Ingraham,
Stanley Young—Henry E.
O. Earwood on behalf of the club
presented hundred percent
award to A. Boots, H. O. Earwood,
E. M. Livley, R. E. Mul-
ler, W. B. Rhodes, F. C. Schoen-
feld, Ray Whitehead, Donald
Weeks, W. A. Wootten, H. V.
Wootten, F. O. Wright, G. S.
Ingram, Nelson Morris, J. W.
Rashley, W. P. Rock, Ivan
Horn, Lonnie Warren, S. K.
Smith, Sr., and I. J. Weirengo.
Scobee Funeral Home, West
Palm Beach, was in charge.

CATTLE PROJECT
(Continued from Page 1)
discrepancy as farmers
strive to stabilize their pro-
duction by mixing cattle and
pork, they say. Farmers
are doing some of their re-
aring which was formerly
cultivated to cattle raising but
this portion represents a small
part. For every converted
new cow there is being
prepared to replace it.

So they view the proposed
summer cattle development with
optimism believing that the
movement will lead to a
period of cattle production.

Projects under way now or scheduled for development
this summer include the
Daley ranch of 2½ sections
located on the south side of Mile
Mound, T. S. T. T. Ranch of 10
acres just beyond Nine Mile
Mound; G. M. Peppard Ranch of
half this size on the south side of Twenty
Mile Bend; Six Mile Ranch, the
conversion of 500 acres into grass
just beyond Six Mile Bend.

R. E. McConnell is bringing
1500 acres of raw land into pasture
in addition to improving
the range of native grasses.
He will be the most ex-
travagant period of cattle land
development ever to take place in
the Glades.

But producers don't fear
the cattle and their family
will produce labor power
which will be big if not bigger
in the future as they have
been in the past.

The fact that the Pioneer
is just such a model I read
a little while the other day en-
titles me to "No Vacancies" by Sterl-
ing.

I motored to the country
in search of peace and quiet
and found it. For my vacation diet.

I motored to the country
And down the highway came
A million others like me.
All looking for the same!

A serious thought—if "no
artificial lure is likely to mislead
them. But the facts do not
entirely corroborate knowledge
gained by some amateur projectors.
They must be presented and
referred again—for constantly
alert is the price of freedom.

Agitating for the improvement
of the chamber of commerce began
investigations on the east
port of the city. Paul Randin
and Fred Bokke, Golden, airport flight
instructor, was appointed to get
local crop dusters' association
and to meet with Paul Randin
and Fred Bokke, Golden, airport flight
instructor, who had given
him a letter to Mrs. Young, chair-
woman, containing all the
dusters' signatures.

WHO SAYS THE FISH WON'T
BITE? ASK THE MCCARTERS

Mr. and Mrs. C. L. McCarty
reported a catch of 70 pounds
of trout in a few hours troll-
ing in the channel between Johnson's

Fish Camp and the Lake Harbor.
The large fish in their
cages of six weighed 14 pounds
and the smallest 8 pounds.

CARD OF THANKS
We wish to express our
deep appreciation for the
kindness and sympathy of our
many friends in our bereave-
ment.

We also wish to express our
gratitude and admiration to
Dr. Pipes, the nurses and staff
of Belle Glade Memorial Hos-
pital for their courtesies, effi-
cient care of our loved ones.

Mr. Charles Comerford
and Mrs. Joe Cherry
and family

6-8-41

CARD OF THANKS

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quests and acts of kindness dur-
ing my recent illness and con-
finement at Good Samaritan

Hospital were greatly ap-
preciated.

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Mrs. John F. Newton

6-8-41

CLUB INSTALLS OFFICERS AT ANNUAL LADIES NIGHT EVENT

Lion Club members, their
wives and partners attended
the organization's annual Ladies
Night dinner dance and installa-
tion of officers Thursday night.

Although Mayor W. F. Crider
invited the delegation to assemble
in a formal hearing at that
time and Comerford, he
said they had to be heard
in officers of the Legion Hall.

Emmett Roberts, governor
of following officers—Herman
Close, president; Doug Wootten,
first vice president; Bob Muller,
second vice president; Vernie
Boots, third vice president; E. C.
Beck, treasurer; R. T. Bell, tall
twister; Bob Murry, Lion
and Abe Bressler and Cliff
Livingston, two year dir-

ectors.

Beck stated, irritably shaking
his finger at Harris, that this
was the first time he had
seen nurses and the board
had to be heard in the Legion
Hall.

Roberts presented H. V. Dran
with a special award of a brief
case for his work as cabinet
secretary treasurer this year.
Evert Wurtz, deputy district
attorney, Abe Worth, attorney
for the five year perfect
attendance committee.

Roberts also received an award
from national head quarters
designating him as a hunc-
tor. The honor signifies that Roberts
has satisfactorily fulfilled all
the duties of his office.

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work of cattle committee mem-
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Stanley Young—Henry E.
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presented hundred percent
award to A. Boots, H. O. Earwood,
E. M. Livley, R. E. Mul-
ler, W. B. Rhodes, F. C. Schoen-
feld, Ray Whitehead, Donald
Weeks, W. A. Wootten, H. V.
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Ingram, Nelson Morris, J. W.
Rashley, W. P. Rock, Ivan
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ing.

I motored to the country
in search of peace and quiet
and found it. For my vacation diet.

I motored to the country
And down the highway came
A million others like me.
All looking for the same!

A serious thought—if "no
artificial lure is likely to mislead
them. But the facts do not
entirely corroborate knowledge
gained by some amateur projectors.
They must be presented and
referred again—for constantly
alert is the price of freedom.

Agitating for the improvement
of the chamber of commerce began
investigations on the east
port of the city. Paul Randin
and Fred Bokke, Golden, airport flight
instructor, was appointed to get
local crop dusters' association
and to meet with Paul Randin
and Fred Bokke, Golden, airport flight
instructor, who had given
him a letter to Mrs. Young, chair-
woman, containing all the
dusters' signatures.

WHO SAYS THE FISH WON'T
BITE? ASK THE MCCARTERS

Mr. and Mrs. C. L. McCarty
reported a catch of 70 pounds
of trout in a few hours troll-
ing in the channel between Johnson's

Fish Camp and the Lake Harbor.
The large fish in their
cages of six weighed 14 pounds
and the smallest 8 pounds.

CARD OF THANKS

The remembrances, floral ob-
quests and acts of kindness dur-
ing my recent illness and con-
finement at Good Samaritan

Hospital were greatly ap-
preciated.

I wish to express my thanks to
my good friends for their thoughtfulness.

Mrs. John F. Newton

6-8-41

MRS. COMERFORD RITES HELD AT BAPTIST CHURCH

Funeral services for Mrs. Sue
Comerford, 22, wife of
W. F. Comerford, were held
Wednesday afternoon at the
First Baptist Church. Mrs. Sue
Comerford officiated. Burial
was at the Woodlawn Cemetery,
West Palm Beach.

Mr. Comerford died a week
ago Saturday at the Belle
Glade Memorial Hospital fol-
lowing a short illness.

Active pallbearers were
George H. Wedworth, H. C.
Brown, Horace W. Harris, Wal-
lace, L. L. Jackson, R. E. Beck,
R. Beck, R. T. Bell, tall
twister; Bob Murry, Lion
and Abe Bressler and Cliff
Livingston, two year dir-

ectors.

Other honorary pallbearers
were KKK: E. H. Gre-
enback, R. E. Muller, C. E.
Richardson, Kent, Taylor,
Ferdie Webster and C.
C. Calloway.

Mrs. Sue Comerford was
conducted to her final resting
place by Rev. W. F. Comerford.

The service was conducted
by Rev. W. F. Comerford.

According to Young, the port-
call's attitude toward the local
port and dock facility develop-
ment was favorable.

Junius Harris stated that he
and Jim Pickett conducted
a tour of the site of the new
port of Palm Beach, on a tour
of the site of the new port of
Palm Beach.

Mr. George Young, secretary
to the port authority, said
that the bank dispensed 908
two dollar bills as part of the
program.

The secretary read a letter
from C. A. Bailey suggesting
that signs be erected at the
appropriate places designating
the bounds of the Florida
Everglades farming area. Directors
decided to refer the suggestion
to the County Resources and
Development Department.

Each day was to be
spent in the field, the
secretary said.

Mr. George Young, secy
of the port authority, said
that the port authority
will compete for \$3000 in premiums.
The nation's leading Shorthorn
and Polled Shorthorn herds will be represented.

In addition to this sparkling show
held at the Kentucky State Fair
Grounds, spectators will be invited
to the Louisville Fair, June 12-13.

A unique feature of the show is that it will be held in the afternoons.

Reservations have already been received from all over the United States and Canada.

The Shorthorns are the oldest breed of purebred registered livestock
in America and were introduced to Kentucky by the Scotch. They brought the Blue Grass and limestone region. This was even before Kentucky became the fifth state to join the Union and while Kentucky was part of Virginia.

Shorthorn steers have been crowned Grand Champions over all breeds at three recent major Kentucky beef cattle shows, and continue to bring fame to Kentucky.

Information as many as
sixty different breeds will be
available at the state fair.
Exhibits will be held at the Mayo Pavilion here.

Questions will be answered per-
sonally or through free literature,
or by telephone.

Authorities advise new-
comers in the rabbit raising in-
dustry to be especially careful
to avoid starting with the
wrong breed. It costs as much
to feed a poor type rabbit
as to feed a good one and the returns
will mark a wide margin of dif-
ference between these types. The U.S. government has standards
for rabbit meat as it has for
livestock.

In the sixty breeds including
the stock for fanciers and profit
are animals ranging in weight from
the two and a half pound Polish
to the 20 pound Flemish Giant.

King For A Day!

George C. Young presented a
brief report on the meeting of
civic representatives with
the port board regarding develop-
ment of a local port and
dock.

Luther Jones also repre-
sented the city at the meeting.

He presented the report at
the regular chamber of com-
merce meeting with federal
and state officials.

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call's attitude toward the local
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VETERANS INFORMATION AND SERVICE

By Melvin T. Dixon

State Service Officer

Ten thousand veterans are top-notch Americans. They've earned the name; it's a gold ring to it these days.

Last year, "I AM AN AMERICAN DAY" celebrated our privileges. All over the States, we welcomed new citizens, both the naturalized and those who reached twenty-one years. They represent every race, religion, and national origin.

What does it take to be an American? Do you have to own stocks and bonds? Vote for the party you're belonging to in official state church?

Not on your life.

We don't stand for that kind of malarkey. All that counts here is are you willing to pitch in.

on democracy's side? Will you roll up your sleeves to help pull freedom through in war and in peace?

In World War II, draftsmen could beat the draft if they wanted to—but they forfeited their right to future citizenship. How many do you suppose risks? Not many. U.S. citizens rank high to be given up.

Why? We eat heartily, that is part of it. But refugees from Iron Curtain countries would be better educated, you life in your own here; you can own land; choose your job; strike if you want to; travel freely; go to church; talk and assemble freely. You are no scaling clauses. You can flexion faith and ancestry—whatever they may be—are symbols of America's wonderful variety—not a crime. We're a hundred and fifty million

strong because we are a little of everything; we are proud to accept contributions from all.

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strong because we are a little of everything; we are proud to accept contributions from all.

This nation's strength is the hope of the free world today. That strength lies in our ability, which springs from the efforts of every man among us to seek justice, whether it hits him or his neighbor here at home or on the distant borders of the Communist world.

This is the spirit which created the Florida Department of Veterans Affairs, means through its educational opportunities, the dependents of this State may be assisted in obtaining the benefits made possible by a democracy such as ours.

Let's keep these ideals in mind throughout the year, until we again march down Main Street on "I AM AN AMERICAN DAY."

UNITED STATES NEEDS LARGER BUT BALANCED PRODUCTION OF FOOD

Farmers in Florida and throughout the country have been quick to respond to the country's call for more production. This has been done to help the nation some through an emergency. That they are responding to the production guides for 1951 there can be no doubt. They are trying to produce the things which are needed most.

Now we are told by the Department of Agriculture that its studies indicate that we will need heavy food production for three years to come, and perhaps permanently. Here are some of the reasons listed:

First, population is rising. Economists believe the population of this country will rise to 200 million people in about 25 years.

Second, military food requirements always involve a certain amount of strategic stockpiles—making sure that they will not be too little and too late.

Third, defense production is taking important raw materials and supplies of durable goods—a valuable for civilians to buy are decreasing. The cost of refrigerators and houses may be around to bid up prices of food. An abundance of food will help keep the price in line.

Fourth, food is a factor of national policy in all great nations. This country's showdown with communism may involve tanks and guns at some places, food at others.

Fifth, the country needs reserves of food that can be stored as insurance against the hazards of weather and other crop risks.

"But abundant production must mean balanced production—not just high production of everything," says Under Secretary of Agriculture Clarence J. McCormick. "Our production must be balanced against our exports to avoid throughout destroying our productive resources for the long pull; it must be geared closely to actual military and civilian requirements, and must be balanced between commodity crops as keeping needed increases in livestock within bounds of available feed. We consider abundant production the most effective way to combat inflation, but it must be achieved by sound farming practices."

We must produce well today but not forget that we will need high production tomorrow also.

Fia. Now Producing 150,000 Tons Cattle Feed Each Year

Fia. is now producing 150,000 tons of cattle feed annually, it was revealed by James H. Key, executive secretary of the Citrus Processors Association in an article appearing in the current issue of the Florida Daily News, official organ of the Florida Dairy Association.

There are 21 citrus pulp mills now engaged in the production of cattle feed, approximately twenty million dollars is invested in the industry.

Due to the increased production of citrus in Florida and with higher percentage of each year's crop being processed into single strength and concentrated juices, the citrus pulp industry, realizing the demand was there for the feed stuff which the processor had at the same time, realized that they would have more abundant raw material from the canning plants, have expanded their facilities to meet this growing demand.

He pointed out that until three years ago, practically all of the state's production was consumed in Florida, but with

the top men in industry in connection with the world's boys and girls July 15 through Aug. 15.

HOOVER HONORS TOP WHEAT FARMER



The threat of a farm-food crisis and a predicted short 1951 wheat crop forced former president Herbert Hoover (right) to help Senator J. V. Taya of Minnesota (left) and P. S. Pillsbury crown the nation's top wheat farmer, George Barnes, at a ceremony in Washington, D.C., yesterday. The award, which carries a \$1,000 cash prize, was presented to Barnes by the National Wheat Council. The award is given annually to the best wheat grower in the United States. He received his award at the Waldorf-Astoria in New York City, where he was honored with a dinner and a luncheon. The awards were presented by Pillsbury, who goes to the grower of the best wheat the year judged by a panel of four university agronomists. He won in a field of 40 top wheat farmers. The awards were presented by the National Wheat Council and the State Agricultural Committee, Pillsbury, Barnes and Hoover are pictured with a sample of the prize-winning wheat—a Colorado hard red winter variety—produced on Barnes' farm, Nunn, Colorado, farm.

The entrance of the New York, and two-year-olds in somber thin condition at the end of last summer, the picture research have made an average estimate that 70 per cent of the gains of 1948-49 season's production days, and sound animals have moved out of state.

Last season's out-of-state con-

sultations totalled jumped to 40

and 50 per cent with ap-

proximately 75 per cent of this being consumed east of the Ohio River.

Noting that shipments this season have been lower than those during each comparable year last season, Key said there had been 162 per cent aggregate boost in sales from October 1 through May 15, compared to sales during those dates last year.

Research SHOWS FAST GAINING STEER TURNS OUT MORE PROFITABLE

Ona, Fla.—When a steer gains rapidly he usually will turn out to be a more profitable animal than one that makes only "average" or slow gains. Dr. W. G. Kirk, vice president of the Range Cattle Experiment Station, pointed out recently.

"Steers that gain rapidly do not eat as much feed per pound of gain as do not have to be maintained as long, and usually gain faster than those steers that do not put on as much daily gain," he explained.

On "average" pasture in this section, high grade yearlings

in research work here, Dr. Kirk has found that range steers weighing 600 pounds in March that gain 250 to 300 pounds during the summer often turn out to be "High Commercial" or better grade steers.

DANCE STUDENTS APPEAR IN LOCAL RECITAL WED.

"Let's Take A Trip," a dance fantasy, was presented by Gladys Coester Dance Studio pupils in the Belle Glade High School Auditorium Wednesday night. The initial workshop given in West Palm Beach.

The program was conducted by Miss Chester assisted by Stan Hilker, drummer, Dick Jones,

stage manager and Bill Regle, pianist.

Taking part were Judy Sue Meeks, Darlene Whore, Divelle Faulkner, Paula Prather, Delores McCann, Louise Mott, Rosalind Hall, Nancy Lee Thomas, Virginia Lee, Louise Mott, Rosalind Hall, Carolyn Schoenfeld, Marilyn Matthews, Mary Ann Tillery, Linda Evans, Danielle Faulkner, Tom Benken, Laurine Anderson, Gail Sasser, Linda Mobley, Vicki Sue Hollingsworth, Cleo Smith, Betty Ann Howlett, Wynelle Faulkner, Kathleen Benken, Sonny Wolf, Mary Elizabeth Atkinson, Arlene Martin, Shirley Anne, Barbara Cabe, Carol Ryatt, Delta Zain, Louise Mott, Rosalind Hall, Lucy Ann Rockwell, Earl Grossman, Tommy Culverson, Joe Alderman, Wayne Motes, and Harry Cunningham.

OP UTILIZES ADVICE OF TOP MEN IN INDUSTRY

The Office of Price Stabilization has available the practical advice and recommendation of

will sponsor its annual Music Camp for high school boys and girls July 15 through Aug. 15.

Some 700 school supervisors, directors, librarians, defense workers, and others are expected July 30 to August 2 for a conference on "American Citizenship and National Defense."

Concluding the summer program will be a "Seminar on Social Responsibility" from July 30 to August 15, and a "Supervisors' Conference" from August 6-10. From July 20 to August 15, a social welfare conference is scheduled.

READ WANT ADS

The Office of Price Stabilization has available the practical advice and recommendation of

barely shows wear



• ATLAS Grip-Safe tires are bears for mileage! You go far and safely... on the road, flat, rugged road. Hundreds of non-skid edges to grip the road!

Written warranty honored by 38,000 Atlas dealers from coast to coast!

Come in! Sell yourself on today's great tire value!

ATLAS GRIP-SAFE TIRES

Service You Can Depend On! STANDARD OIL Low-Cost Transportation!

YOUNG'S STANDARD SERVICE STA.
224 N. W. Avenue E Palm Beach Rd.
Belle Glade, Florida

Free Removal Of Dead Animals

Daily and Sundays

FOR SERVICE CALL
Prevatt's Taxi—2941—Belle Glade
Or Okeechobee 149, collect

Everglades Tallow Corporation

Okeechobee, Florida

RADIO GAGS by HOOKS & SULLENDER



STANDARD OIL PRODUCTS

Gasoline — Crown and Crown Extra

Tractor Fuel — Diesel

All Greases and Oils

Prompt Bulk Deliveries

Ivan L. Van Horn — Agent

Belle Glade

Phone 2787

Standard Oil Products

blowouts can happen to any tire...but

LIFE GUARD SAFETY TUBES by GOOD YEAR make blowouts harmless!

Blowouts are dangerous and can happen to any tire. But LifeGuard Safety Tubes make any blowout as harmless as a slow leak. LifeGuard Safety Tubes are economical, too, because they wear longer. LifeGuard Safety Tubes have been known to outlast as many as three sets of tires. Put them on your car today and rid your mind of fear from the disasters that too often result from blowouts.

Government regulations still permit the manufacture of LIFE GUARD SAFETY TUBES BY GOOD YEAR. Remember, you can't get better protection to save your life.

PROVED BLOWOUT ACCIDENT PROTECTION FOR OVER 16 YEARS

ORDINARY TUBE

When a fire with an ordinary tube blows out, the single air compartment loses pressure and the wheel drops suddenly, usually throwing the car completely out of control.

LIFEGUARD TUBE

When a fire with LifeGuard blows out, only the outer chamber gives way... reserve cord-fabric inner chamber supports car long enough to allow a safe straight-line stop.

Francis L. Harris Service Station

Phone 2845

Avenue A



FirePower
ACCEPT NO SUBSTITUTES...because there aren't any!

Chrysler's new FirePower engine has rocked the automobile business right down to its roots.

Quietly, behind all the laboratory talk of "engines of tomorrow" . . . Chrysler has built a revolutionary engine for you to drive today!

It can give you 180 horsepower, to surpass any other engine in any other car. It develops its power in its own new kind of way!

But you don't have to "baby" it . . . or give it fancy quality gasoline to get that 180 horsepower performance!

FirePower takes any regular grade gasoline you care to buy . . . and adds its own new "mechanical octane" to the power-giving octanes of the gasoline itself.

The result is something new and startling in responsiveness . . . and in safety.

You get quicker and smoother control of when and how you move than you have ever felt before.

It's the engine of tomorrow . . . on the road for you today . . . and your Chrysler dealer invites you now to try it, in the all-around most astonishing new car you ever drove!

Chrysler FirePower Finest engine ever put in an automobile

BECK MOTORS

Highway & Senbenito Sts.

Clewiston, Fla.

180 HORSEPOWER

Here's the new Hemispherical Combustion Chamber that's the heart of Chrysler FirePower. Its new, designed-in "mechanical octane" make regular grade gas do what best premium grades can't do in any other engine you can drive today!